

APPETIZERS

SOUP OF THE DAY   **6.**
Seasonal, served with artisan bread

CHEESE & HERBS   **6.**
Fresh cheese curds + chimichurri

HOMEMADE FRIES    **6./8.**
Mayo: indian, spicy, aioli, pesto rosso,
or ultra hot
+ Truffle & parmesan 3.

SWEET POTATO FRIES    **9.5 / 12.**
Mayo: indian, spicy, aioli, pesto rosso,
or ultra hot

HOMEMADE FRIED PICKLES   **9.5**
(4) Spicy mayo

CÆSAR SALAD  **11.**
Romaine lettuce, bacon, croutons,
parmesan, fried capers
and garlic Cæsar dressing

COD ACCRAS **11.5**
(7) Salt cod fritters, aioli mayo

BEER-BATTERED CHEESE CURD  **12.**
Fresh cheese, Blanche de Charlevoix
batter, house marinara sauce

DUCK WINGS   **12.**
(4) Confit duck wing drumsticks,
Maple-garlic-bourbon sauce

FRENCH ONION SOUP **12.**
White and red onions, *L'Oie de Murphy*
(stout) beer and artisan bread, gratinéed
with strong cheese

NACHOS "LA CROISÉE"    **12.5 / 21.**
Gratinéed cheese, banana peppers, green
onions, Kalamata olives, queso and house
BBQ sauce [*Salsa / Sour cream / Queso*]
+ Bacon! 4.5 / 6.
+ Ground beef and onions 4.5 / 6.
+ Confit duck 7. / 9.

BUCCANEER'S MINI-BURGERS **14.**
(2) Brioche buns, beef patty, homemade
ham, rum-flambéed pineapple, mozzarella
cheese, and corn chutney.

CHICKEN WINGS  **6 WINGS 14. / 12 WINGS 24.**
Our legendary sauces

BBQ MAISON
Mild, sweet and
slightly smoky

DOM-DOM
Hot
teriyaki

BUFFALO MAISON
Buttery
cayenne

VALAR
Scotch bonnet,
mango, chipotle and
roasted red peppers



+ House ranch sauce 3.

HOMEMADE DUCK RILLETTES   **15.**
Fruit chutney and croutons

HOMEMADE FRIED CALAMARI **18.5**
Crispy homemade calamari, Ranch sauce
and seafood sauce

PLATTER OF DUCK DELICACIES  **34.**
(2-3 pers.)
Homemade smoked duck magret,
homemade duck rillettes, and foie gras
parfait. Brioche bread, fruit chutney,
pickles and croutons

 Speciality

 Dairy-Free

 Hot

 Vegetarian

 Gluten-Free

TARTARES

DUO 32. – TRIO 42.

BEET TARTARE

🌿 15. / 25.*

Goat cheese, pear, and caramelized pecan nuts with citrus dressing

SALMON TARTARE

🌿 17.5 / 31.*

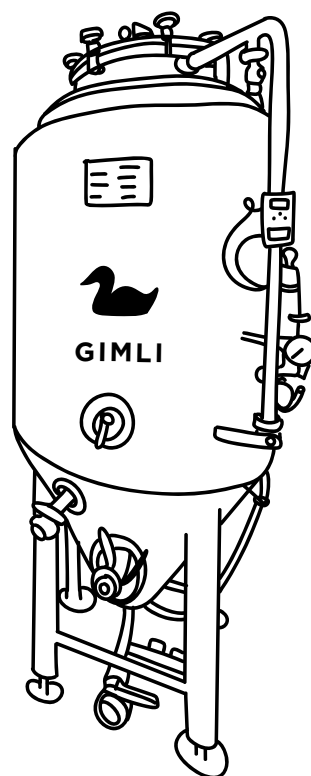
Lemon sauce, shallots, cilantro, sriracha and candied lemon

DUCK TARTARE

🦆 17.5 / 31.*

Duck magret, truffle, parmesan, shallots and balsamic glaze

**Choice of side with DUO, TRIO, and MAIN DISH*



ADD-ONS

Glazed Nantes Carrots	1.5
Fries Salad	2.5
Truffle & Parmesan Fries	3.
Sweet Potato Fries	5.
Cæsar Salad	5.
Poutine	5.5
Sweet Potatoes Salad	6.
Fries Cæsar Salad	6.
Sweet Potatoes Cæsar Salad	9.

OUR MYTHICAL MAYO

INDIAN MAYO

Honey, curry, coriander and lime

SPICY MAYO

Harissa, smoked paprika, cayenne and horseradish

AIOLI MAYO

Garlic, lemon and chives

PESTO ROSSO MAYO

Basil, sundried tomatoes and pine nuts

ULTRA SPICY MAYO

Sauce Valar



LA CROISÉE DES CHEMINS

MAIN DISHES

CÆSAR SALAD

🌿 17.

Romaine lettuce, bacon, croutons, parmesan, fried capers, and garlic Cæsar dressing

+ *Homemade confit duck 7.*

CAWARMA

🦆 21.

Naan bread, confit duck, pickled white turnips, Romaine lettuce, cherry tomatoes, red onions, aioli and shawarma spice blend

Homemade fries or chef's salad

MAC AND CHEESE

🌿 21.

Old cheddar and gruyère béchamel sauce and shallots deglazed with white wine

(Pimp it up? Check the extras list)

PIZZA YOLO

22.

Homemade marinara sauce, duck sausage, roasted onions and bell peppers, chopped basil, and a blend of mozzarella and fresh cheese curds

FISH & CHIPS "LA CROISÉE"

🍷 25.

(2) Blonde beer-battered cod fillets, homemade fries, pickles and tartar sauce

SALAD «LA CROISÉE»

🌿 29.5

Mixed salad, beef flank steak, caramelized pecan nuts, fresh cheese curds, radishes, cherry tomatoes, shallots and cucumber, maple vinaigrette and balsamic glaze

SHRIMP RISOTTO

🌿 🍷 29.

Arborio rice, homemade vegetable broth, parmesan cheese, shrimps, saffron garlic butter.

BEEF FLANK

36.

Glazed Nantes carrots with homemade fries

Peppercorn demi-glace sauce

OR

Chimichurri 🌿 🌶️

CHEF'S SPECIAL -

Starter or meal according to chef's inspiration

Ask your server

BETWEEN THE BUNS

BURGER "LA CROISÉE"

22.

Viennese bun, beef patty, bacon, homemade Thousand Island sauce, beer-caramelized onions, Romaine lettuce, cheese and pickles

Homemade fries or chef's salad

VEGGIE BURGER

🌿 23.

Viennese bun, veggie patty, pickled portobellos, homemade Thousand Island sauce, beer-caramelized onions, Romaine lettuce, cheese and pickles

Homemade fries or chef's salad

DUCK BURGER

🦆 29.

Viennese bun, 100% duck magret, foie gras, wilted leeks, lettuce and mayo

Homemade fries or chef's salad

ENJOYED YOUR MEAL?

Offer a drink to the kitchen to thank them!

*4.5 \$ / COOK



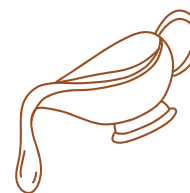
POUITINES



Golden fries, crispy on the outside and tender on the inside.



Fresh cheese curds from St-Guillaume dairy.



Brown sauce whipped with cream made from our homemade BBQ sauce.

HOUSE POUITINE

14.

ITALIAN

Homemade Bolognese sauce
+ *Homemade poutine sauce 1.*

🐷 17.5

NEW YORK STYLE

Sour cream, bacon and green onions

20.

BUFFALO

Popcorn chicken, homemade Buffalo sauce and green onions

🐷🐷 21.

WESTERN DELUXE

Duck sausage and wilted leeks

🐷 22.

CHEESEBURGER

22.

Ground beef and onions, pickles, cheese and Thousand Island sauce

CONFIT DUCK

🐷 23.

Confit duck and caramelized onions

BEEF CHEEK

24.

Braised beef cheek
and beer demi-glace sauce

★ FOIE GRAS

🐷 29.

Foie gras poutine sauce, confit duck, shallots deglazed with white wine and foie gras parfait

EXTRAS

Green / red onions 1.5
Homemade BBQ sauce .. 1.5
Banana peppers 1.5
Pickles..... 1.5
Kalamata olives..... 1.5
Jalapeños..... 2.
Mythical mayo..... 2.
Caramelized onions 2.
Queso 2.5
Salsa 2.5

Wilted leeks 2.5
Homemade poutine sauce 2.5
Sour cream 2.75
Homemade sauces 3.
Shallots deglazed with white wine 3.5
Maple-garlic-bourbon sauce 4.
Nacho cheese 4.
Fresh cheese curds 4.
Pickled portobellos 4.

Bacon ! 4.5
Popcorn chicken 4.5
Ground beef and onions 4.5
Goat cheese 5.
Duck sausage 7.
Confit duck 7.
Foie gras parfait 7.5
Whole duck leg 8.
Beef cheek 9.
Beef flank steak..... 15.



LA CROISÉE DES CHEMINS